

# The DURHAM



*The Country Inn on Your Doorstep*

## Father's Day Menu 2018

Adults...3 Courses 24.50 2 courses 19.50

Children under 12...3 courses 14.50 2 courses 10.50

In order to please as many special Dads as we can on this very special day there is a two-hour table allocation from the time of your booking.

Where we state (GF) it means the dish can be adapted to suit gluten free so please specify if this is your preference when placing your order

### Starters

Cream of mushroom soup served with chunky bread & butter (VGF)

Traditional prawn cocktail served with brown bread & butter (GF)

Garlic & balsamic sautéed mushrooms served on ciabatta toast with dressed rocket and shaved parmesan (VGF)

Cream of mushroom soup served with chunky bread & butter (VGF)

Duck liver & Tia Maria pate with caramelised fig & onion chutney, served with melba toast (GF)

Halloumi cheese batons, deep fried with homemade chipotle aioli (VGF)

Mini meatballs in Neapolitan sauce with herbed ricotta and garlic dipping bread

Before ordering please speak to one of our staff if you have a Food Allergy or Intolerance.

## Main courses:

Traditional roasts... (can be GF adapted) served with homemade Yorkshire pudding & pork, sage & onion stuffing, steamed fresh vegetables, cauliflower cheese and thick gravy made from homemade stock, roast & boiled potatoes

Roast rump of beef or roast leg of English lamb (served pink unless otherwise requested)

Roast breast of turkey or roast loin of pork

Butternut pumpkin, spinach and ricotta pie, hot water crust pastry top and bottom with fries and salad (V)

Lentil and walnut loaf with new potatoes, green veg medley and veggie gravy (Vegan GF)

Beef Bourguignon, lean chunks of beef, mushrooms, carrots & baby onions, slow cooked until tender in a rich gravy of red wine & herbs served with Sunday veg & potatoes (GF)

Homemade Steak & Abbott ale pie, hot water crust pastry top and bottom with Sunday veg & potatoes

Chicken breast escalope, mushroom tarragon & white wine sauce, sauté potatoes & fresh vegetables (GF)

Pan seared Salmon, luxury parsley sauce, baby potatoes, fine bean, asparagus & pea medley (GF)

## Children's Main courses

Children's roasts half portions

Chicken nuggets & beans or fish fingers & peas or Sausage & beans, all served with French fries

Or half portion beef Bourguignon or half portion of pie, both served with French fries

## Homemade Desserts

Traditional sherry trifle

Salted dark chocolate caramel tart (GF option available) whipped cream

Chocolate brownie with ice cream

Lemon cheesecake with pouring cream

Assorted ice cream with chocolate sauce or fruit coulis